

CHARCUTERIE & ARTISANAL CHEESE

Order à la carte from the lists below or any assortment of three for \$25, six for \$35

CHEESE

AGED MAHÓN—7

Hard cow's milk cheese from the Island of Menorca; tangy, intense, sharp, citrus, aged 12 months

CAÑA DE CABRA (GOAT CHEESE)—7

Soft goat's milk cheese from Murcia; citrus, creamy, slightly grassy

AGED MANCHEGO—12

Hard sheep's milk cheese from Castilla La Mancha; notes of caramel and nuts, aged 12 months

VALDEÓN—7

Soft goat, sheep, & cow's milk cheese from Castilla y León; creamy, sharp blue

TRUFFLE GOAT CHEESE—9

Semi-hard 6-month-aged goat cheese with black truffles from Jumilla; earthy, sweet and tangy finish

CHARCUTERIE

JAMÓN SERRANO—11

Serrano ham, aged 16 months

SALCHICHÓN IBÉRICO—14

Cured pork sausage, seasoned with whole peppercorns

CHORIZO IBÉRICO—13

Mildly spicy cured pork sausage, seasoned with smoked pimentón

CERDO IBÉRICO

Spain's prized pure-bred black Iberian pigs roam the hills of oak groves in Andalusia, eating grass and roots, and foraging for fallen acorns. The result is a rich, nutty flavor and distinct marbling found in our Jamón Ibérico.

JAMÓN IBÉRICO DE BELLOTA—34

Hand-carved, acorn-fed Ibérico ham, aged for 48 months

CHEFS MENU

THE CLASSICS—39/PERSON

Journey to Barcelona with a customized assortment of Boqueria guests' favorite tapas

THE BOQUERIA EXPERIENCE—55/PERSON

Travel through the classics and beyond with a selection of seasonal dishes, paella, and a taste of our most prized ingredient:

48-month aged, hand-carved Jamón Ibérico Bellota.

TAPAS

Recommend 2-3 per person

\$8

PAN CON TOMATE

Toasted bread rubbed with tomato, garlic, olive oil

SHISHITO PEPPERS (GF)

Blistered Shishito Peppers, coarse sea salt

BACON-WRAPPED DATES (GF)

Stuffed with almonds and Valdeón blue cheese

CROQUETTES*

Three pieces, choice of; mushroom croquettes with truffle allioli or Serrano ham croquettes with quince purée

BIKINI GRILLED CHEESE*

Serrano ham and Burrata grilled cheese sandwich, truffle allioli

MARKET SALAD (GF)

Market lettuces, spring herbs, creamy garlic dressing

ROASTED CARROTS (GF)

Spiced baby carrots, sweet and sour Pedro Ximénez reduction, orange honey yogurt, mojo verde, Marcona almonds

\$12

PLUM AND TOMATO SALAD (GF)

Kumato tomatoes, black plum, sherry vinegar reduction, crumbled sheep's milk cheese, fresh herbs

PATATAS BRAVAS* (GF)

Crispy potatoes, salsa brava, pimentón, garlic allioli

FRIED ARTICHOKE*

Artichoke hearts, citrus allioli

CHICKEN WINGS (GF)

Za'atar spiced roasted chicken wings, sweet and sour Pedro Ximénez reduction, fresh cilantro

IBÉRICO MAC N CHEESE

Creamy blend of Tetilla, Mahón and Manchego cheese, casareccia pasta, pimentón spiced bread crumbs, Jamón Ibérico de Bellota

CAESAR SALAD*

Baby gem lettuce, Marcona almonds, white anchovies, Manchego cheese

CHORIPÁN* *Don't call it a hot dog!*

Chorizo, garlic allioli, salsa verde, brioche roll

CRISPY CALAMARI*

Crispy calamari, citrus allioli, spicy tomato sauce

ESCALIVADA *ADD White Anchovies—6*

Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, olive oil, served with focaccia

\$14

GAMBAS AL AJILLO (GF)

Shrimp, garlic, brandy, lobster reduction, Guindilla pepper in olive oil

PINTXOS MORUNOS*

Two seared marinated lamb skewers, pickled shallots, salsa verde

MEATBALLS

Beef and pork meatballs, tomato sauce, sheep's milk cheese, chives

SEARED OCTOPUS (GF)

Seared octopus, Manzanilla olivada, olive oil crushed potato

TUNA CRUDO* (GF)

Ahi Tuna crudo, avocado, red onion, diced cucumber, cilantro lime marinade

CRAB TOAST*

Grilled sourdough, marinated crab meat, citrus allioli, pickled fennel

BEEF SLIDERS*

2 sliders, sobrasada-bacon jam, crispy Manchego cheese, garlic allioli

STEAK SKEWERS* (GF)

Marinated top sirloin, smokey Bilbao chorizo, pickled pepper, roasted tomato, mojo verde

FLATBREADS

ROASTED GRAPE—13

Whipped sheep's milk cheese, roasted grapes, sherry glaze, toasted hazelnuts, fresh greens

ROSEMARY MUSHROOM—14

Rosemary roasted mushrooms, caramelized onions, black garlic, Caña de Cabra and Mahón cheeses

SHORT RIB—18

Braised short rib, pickled baby peppers, Mahón and Manchego cheese, caramelized onion, Marcona almonds

ENTRÉES

ROASTED CHICKEN—26

Half roasted chicken, lemon, herbs, hazelnut romesco

CATALAN SALMON—28 (GF)

Blackened Chilean salmon, lemon-herb butter, sautéed spinach, garbanzo beans, toasted pine nuts, golden raisins

TOP SIRLOIN*—34 (GF)

10 oz seared top sirloin, roasted carrot purée, mojo verde, grilled lime

MIXED GRILL*—34

Seared Gulf shrimp, smokey Bilbao chorizo, 5 oz top sirloin, oven roasted chicken, served with salsa verde, hazelnut romesco, and mojo verde

PAELLA

VEGETABLE—36 (GF)

Bomba rice, eggplant, broccoli, peas, grape tomato, piquillo peppers, saffron, salsa verde

SEAFOOD—42 (GF)

Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

SHORT RIB—45 (GF)

Bomba rice, braised short rib, Turkish figs, Piparra peppers, roasted bone marrow

BEBIDAS

COPAS SIGNATURE COCKTAILS

-  **WINTER GIN TONIC 13**
Waypoint Gin, Lillet Rosé, Cherry Liqueur, Lime, Cinnamon, Tonic, Cranberry, Rosemary
-  **PINEAPPLE EXPRESS 14**
Banhez Mezcal, Aperol, Pineapple, Blood Orange, Ginger
-  **NEGRONI BLANCO 14**
Ford's Gin, Faccia Bruto Centerbe, Atxa White Vermut, Luxardo Bitter Bianco, Paella Rice Wash
-  **POMELO 13**
Prairie Organic Vodka, Aperol, Grapefruit, Lemon, Honey
-  **MARGARITA DE ROSAS 15**
Blanco Tequila, Lustau Rosé, Pomegranate, Lime, Rosewater
-  **BASICALLY BANANA BREAD 14**
Redemption Bourbon, Torres 10 Brandy, Crème de Banane, Black Walnut Bitters
-  **ESPRESSO MARTINI 15**
Prairie Organic Vodka, Torres 10 Brandy, Licor 43, Espresso, Demerara

BOQUERIA'S ICONIC SHISHITO MARGARITA
Shishito Pepper Infused Tequila, Fresh Lime

14  39 

CLÁSICOS CLASSICS WE LOVE

-  **IBÉRICO WASHED OLD FASHIONED 16**
Jamón Ibérico Fat Washed Bourbon, Demerara, Angostura
-  **GIMLET 12**
BCN Gin or Prairie Vodka, Fresh Lime
-  **NEGRONI 14**
Ford's Gin, Campari, Casa Mariol Vermut Negre
-  **VIEUX CARRÉ 14**
Redemption Bourbon, Torres 10 Brandy, Casa Mariol Vermut Negre, Benedictine D.O.M.,

REFRESCANTE ZERO PROOF

-  **FORGET-ME-NOT 8**
Butterfly Pea Flower, Thyme, Honey, Lime, Ginger Beer
 -  **O NEGATIVE BLOOD TYPE 9**
Ritual Tequila Alt, Blood Orange, Verjus, Lime, Guindilla Pepper
 -  **WHISKEY A NO-NO 9**
Ritual Whiskey Alt, Ritual Aperitif Alt, Feragaia, Verjus Rouge, Rhubarb Bitters
 -  **YOU DON'T WIN FRIENDS WITH SALAD 9**
Ritual Gin Alt, Seedlip Garden, Matcha, Lemon
- ★ **Add a shot to any non-alcoholic drink +3**
Redemption Bourbon, Prairie Organic Vodka, BCN Gin, or Cazadores Tequila

SANGRIA 11 39

- TINTA | RED**
Red Wine, Gin, Orange, Lemon
- BLANCA | WHITE**
White Wine, Rum, White Peach
- ROSADA | ROSÉ**
Rosé Wine, Tequila, Grapefruit
- NARANJA SANGUINA | BLOOD ORANGE**
Cava, Vodka, Blood Orange, Vanilla

CERVEZA Y SIDRA BEER & CIDER

- ESTRELLA DAMM 7**
Lager, 5.2% ~ Barcelona, Spain
- NEW ENGLAND BREWING 'WELCOME TO NEBCO' 6**
American Lager, 4.8% ~ Woodbridge, CT
- RELIC BREWING 'THE WHIM' 8**
IPA, 6.4% ~ Plainville, CT
- NEW PARK BREWING 9**
Pilsner, 5.2% ~ West Hartford, CT
- HEDLUM 'JUICY BOOM' IPA 8**
IPA/NA <0.5% ABV ~ New York, NY
- ISASTEGI SAGARDO 8 / 30**
Dry Natural Cider ~ Basque, Spain

CAVA SPARKLING

- YÁ 'CUVÉE 23' BRUT RESERVA 2021** 13/52
Parellada, Macabeo, Xarel-lo ~ Cava - Alt Penedès
- CASTELLROIG BRUT ROSAT NV** 15/60
Trepal, Garnatxa, Xarel-lo ~ Corpinnat
- AVINYÓ 'BRUT NATURE' 2018** 60
Macabeo, Xarel-lo, Parellada ~ Cava - Alt Penedès
- RAVENTOS I BLANC 'DE NIT' ROSADO 2021** 65
Macabeo, Xarel-lo, Parellada, Monastrell ~ Conca del Riu Anoia

ROSADO ROSÉ

- LOS BERMEJOS ROSADO 2023** 68
Listán Negro ~ Lanzarote, Canary Islands

NARANJA ORANGE


- BODEGAS PARRA JIMENEZ 'GULP HABLO' 2023 (1L)** 15/60
Verdejo, Sauvignon Blanc ~ Manchuela

VINOS DE JEREZ Y DULCE SHERRY & DESSERT WINES

- BARBIANA MANZANILLA PASADA** 11
Palomino Fino ~ Sanlúcar de Barrameda
- VALDESPINO 'TIO DIEGO' AMONTILLADO** 11
Palomino Fino ~ Jerez
- EL MAESTRO SIERRA OLOROSO** 15
Palomino Fino ~ Jerez
- VALDESPINO 'EL CANDADO' PX** 15
Pedro Ximénez ~ Jerez
- OLIVARES MONASTRELL DULCE** 16
Monastrell ~ Jumilla

VERMUT VERMOUTH

A fortified wine, lower in alcohol and rich with aromatics and botanicals, vermouth is the ideal after-dinner drink.

Served on the rocks  or with a splash of soda

- DESTILERÍAS ATXA WHITE VERMUT** 12
- DESTILERÍAS ATXA RED VERMUT** 12
- LUSTAU VERMUT ROSÉ** 13
- LUSTAU VERMUT ROJO** 13
- CASA MARIOL VERMUT NEGRE** 11

BLANCO WHITE

- FRESH AND EASY**
- BODEGAS VIRGEN DE LA SIERRA 'LO BRUJO' 2023** 10/40
Macabeo ~ Calatayud
- VIDAL VIDAL 2023** 12/48
Verdejo ~ Rueda
- OSTATU BLANCO 2022** 52
Viura, Malvasia ~ Rioja Alavesa
- CAN MAJORAL 'BUTIBALAU' BLANC 2022** 56
Premsal, Chardonnay, Parellada ~ Mallorca
- SIERRA DE TOLOÑO RIOJA BLANCO 2021** 70
Viura ~ Rioja
- SABATÉ I COCA 'TERROJA' 2017** 82
Xarel-lo ~ Penedès
- WET ROCKS AND OCEAN BREEZES**
- REZABAL TXAKOLI 2023** 13/52
Hondarrabi Zuri ~ Getariako Txakolina
- AQUITANIA 'BERNON' 2023** 15/60
Albariño ~ Rías Baixas
- LOS BERMEJOS BLANCO 2022** 74
Diego Seco ~ Canary Island
- DO FERREIRO 2022** 78
Albariño ~ Rías Baixas
- RICHLY TEXTURED**
- NISIA 'LAS SUERTES' 2020** 76
Verdejo ~ Rueda
- LA CAÑA 'NAVIA' 2021** 78
Albariño ~ Rías Baixas

ELEGANT AND COMPLEX

- AVANCIA 'CUVÉE DE O' 2023** 11/44
Godello ~ Valdeorras
- BODEGAS NEKEAS '25 VENDIMIAS' 2022** 56
Garnacha Blanca ~ Navarra
- GABA DO XIL 'O BARREIRO' 2022** 64
Godello ~ Valdeorras
- COSTERS DEL PRIORAT 'PISSARRES' 2021** 74
Garnatxa Blanca, Macabeo, Pedro Ximenez ~ Priorat
- REMELLURI RIOJA BLANCO 2019** 152
Field Blend ~ Rioja

TINTO RED

- EASY TO LOVE**
- ROSARIO VERA 2020** 11/44
Tempranillo ~ Rioja
- JUANVI 'RUBIELOS DE MORA' 2023** 14/56
Garnacha, Tempranillo ~ Aragón
- FARIÑA LÁGRIMA 2019** 60
Tinta de Toro ~ Toro
- ANIMA NEGRA 'AN/2' 2021** 78
Callet, Manto Negro, Fogoneu, Syrah ~ Mallorca
- SEÑORÍO DE CUZCURRITA RESERVA 2018** 84
Tempranillo ~ Rioja
- EARTHY AND ADVENTUROUS**
- D. VENTURA 'VIÑA DO BURATO' 2021** 15/60
Mencía ~ Ribeira Sacra
- CAN MAJORAL 2022** 68
Callet ~ Mallorca
- DESCENDIENTES DE J. PALACIOS 'PETALOS' 2021** 72
Mencía ~ Bierzo
- PONCE 'PINO' 2022** 78
Bobal ~ Manchuela
- AGING GRACEFULLY**
- RETO RESERVA 2016** 16/64
Tempranillo ~ Rioja
- LOPEZ DE HEREDIA 'VIÑA TONDONIA' 2011 375ML** 52
Tempranillo, Garnacha, Graciano, Mazuelo ~ Rioja (half bottle)
- MUGA RESERVA 2020 375ML** 38
Tempranillo, Garnacha, Mazuelo, Graciano ~ Rioja (half bottle)
- REMELLURI RESERVA 2015** 92
Tempranillo, Garnacha, Graciano ~ Rioja
- LA RIOJA ALTA '904' GRAN RESERVA 2015** 148
Tempranillo ~ Rioja
- LA RIOJA ALTA '890' GRAN RESERVA 2010** 350
Tempranillo, Graciano, Mazuelo ~ Rioja

POWERFUL AND ROCKY

- CESCA VICENT 2020** 18/72
Garnatxa, Cabernet Sauvignon, Merlot ~ Priorat
- CESCA VICENT 'LO PIOT' 2017** 82
Garnatxa, Cabernet Sauvignon, Merlot ~ Priorat
- COSTERS DEL PRIORAT 'CLOS ALZINA' 2018** 122
Samsó ~ Priorat
- ÁLVARO PALACIOS 'FINCA DOFI' 2020** 158
Garnatxa, Syrah ~ Priorat

RICH AND BOLD

- BODEGAS MURVIEDRO 'GALEAM' 2022** 10/40
Monastrell ~ Alicante
- VALDERIZ 'VALDEHERMOSO ROBLE' 2021** 13/52
Tinta del País ~ Ribera del Duero
- BODEGAS VATAN 'TRITON' 2021** 64
Tinta de Toro ~ Toro
- VALDERIZ 2020** 78
Tinta del País ~ Ribera del Duero
- GUELBENZU 'EVO' 2018** 84
Cabernet Sauvignon, Graciano, Syrah ~ Ribera del Queiles
- LINES DE REMELLURI 'VIÑEDOS DE LABASTIDA' 2019** 88
Tempranillo, Garnacha ~ Rioja
- VIÑA SASTRE RESERVA 2017** 108
Tinta del País ~ Ribera del Duero
- VEGA SICILIA 'ALION' RESERVA 2020** 198
Tinto Fino ~ Ribera del Duero
- VEGA SICILIA 'VALBUENA 5' 2018** 368
Tinto Fino ~ Ribera del Duero

WINE | **BOQUERIA**
WEST HARTFORD
46 S MAIN ST, WEST HARTFORD, CT